

Peanut Butter Swirl Brownies

YIELD: 9 large brownies COOK TIME: 1 hour TOTAL TIME: 3 hours

ingredients:

For Brownie Base:

- 1/3 cup dark or dutch-processed cocoa powder
- 1/4 teaspoon baking soda
- 1/3 cup vegetable oil, divided
- 1/4 cup boiling water
- 1 cup granulated sugar
- 1 egg
- 2/3 cup all-purpose flour
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon salt

For Peanut Butter Swirl:

- 3 tablespoons unsalted butter, melted
- 1/2 cup smooth peanut butter
- 1/3 cup confectioners' sugar
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract

directions:

1. Preheat oven to 350 degrees F. Line an 8-by-8-inch square or round baking pan with parchment paper; butter parchment.
2. In a large bowl, sift together the cocoa powder and baking soda. Add boiling water and half of vegetable oil and stir until mixture forms a thick paste. Mix in the sugar, egg, and remaining oil. Finally, add the flour, vanilla, and salt and fold until flour is just incorporated, taking care not to overmix.
3. For the peanut butter swirl, combine peanut butter, butter, and vanilla in a bowl and stir until smooth. Add the confectioner's sugar and salt and stir until smooth.
4. Pour chocolate batter into prepared pan, then drop dollops of peanut butter filling on top. Use a butter knife to gently swirl the peanut butter into the batter. Since the peanut butter mixture is quite thick this won't be perfect, just run your knife through it a few times and let it be.
5. Bake for 35 to 40 minutes, or until a toothpick inserted into the center comes out clean. Transfer to a wire rack to cool to room temperature. For best results, refrigerate brownies a few hours or overnight before serving.

Adapted from All Recipes and Martha Stewart via The Baker Chick.



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